Freezer-Friendly Chicken Pot Pie
Submitted by Jennifer Singleton

SERVINGS
16

PREP
30 Minutes

COOK
30 Minutes

INGREDIENTS
1 cup onion (chopped)
1 cup celery (chopped)
1 1/2 cups peas and carrots (frozen mix, defrosted)
1/3 cup butter
1/2 cup all-purpose flour
2 cups chicken broth
1 cup milk
2 cups cooked chicken (chopped)
1 tsp salt
1 tsp pepper
4 unbaked pie crusts, homemade or store-bought
INSTRUCTIONS

To Make Filling

1. Sauté the first 3 ingredients in butter in a big skillet over medium heat until tender, 5-10 minutes.
2. Add flour; stir until smooth. Cook 1 minute, stirring constantly.
3. Add chicken broth and milk; cook, stirring constantly until thickened and bubbly, about 10-15 minutes.
4. Stir in chicken, peas, salt, and pepper. Cool before pouring into pie crusts. VERY important! This allows it to thicken a bit more.

To Assemble Your Chicken Pot Pie

1. Start by preparing the crusts by rolling them out and place the bottom crusts in the pie plates and set aside the top crusts until ready to cover.
2. Pour filling mixture into bottom crusts and cover with top crusts.
3. Fold edges under and crimp.
4. Poke slits in the top (you can make a nice pattern here too!)

How To Freeze Your Chicken Pot Pie

1. Cover with foil, label and freeze. See below for preparation instructions.

To Bake Fresh Pot Pie Now

1. Preheat oven to 350°F.
2. Bake assembled pie uncovered, for 30-45 minutes or until crust is golden brown. Let stand 10 minutes before serving.

To Bake Frozen Pot Pie

1. Preheat oven to 350°F.
2. Bake, uncovered, for 30 minutes, then cover with foil and bake 30 more minutes.
3. Remove from oven and let rest for 10 minutes before cutting.
Summer Chicken Taco Salad
Submitted by Laura Rosenau

SERVINGS | PREP | COOK
---|---|---
4 | 20 Minutes | 0 Minutes

**INGREDIENTS**
- 1 bag Taco flavor Doritos, hand crushed
- Bag of Romaine lettuce
- 2 Vine Ripe tomatoes, chopped
- 1/2 purple onion, chopped
- 8oz bag shredded fiesta cheese
- 1 can chicken breast meat
- 1 Taco seasoning mix
- Sliced black olives
- Sour cream
- Choice of salsa

**INSTRUCTIONS**
1. Drain can of chicken, dump into mixing bowl and shred with a fork.
2. Add Taco seasoning with 1/2 cup water and mix into chicken well. Set aside.
3. In 4 bowls, layer crushed Taco Doritos, lettuce, shredded Taco chicken, tomatoes, onion, black olives, shredded cheese and salsa.
4. Top with a spoonful of sour cream of desired and mix well.
Baked Spaghetti Squash
Submitted by Ana-Lisa Liotta

SERVINGS
4

PREP
1 Hour

COOK
50 Minutes

INGREDIENTS
1 spaghetti squash
1 can stewed tomatoes
1 cup ricotta cheese
1 small package frozen broccoli, microwaveable
1 TBS parsley
1 tsp salt
1 tsp pepper
1 TBS ground garlic
1 lb ground chicken, ground turkey, ground Italian sausage, or any other protein of your choice
INSTRUCTIONS

1. Cut spaghetti squash in half.
2. Remove any seeds.
3. Rub 1 tablespoon olive oil on the inside of each half, season with salt and pepper.
4. Lay squash down flat on cut edge to bake at 400 degrees F for 45 - 50 minutes.
5. While the squash is baking, cook the ground chicken, ground turkey, ground Italian sausage, or any other protein of your choice.
6. Once the squash is baked and shreds easily from the sides with a fork, remove all the spaghetti squash 'noodles' from the outside shell and put all the contents in a bowl.
7. Microwave the frozen broccoli until it is cooked through.
8. Combine all the ingredients in a large bowl and stir.
Fried Rice in a Jiffy
Submitted by Saheeba Vashisht

**SERVINGS**
2-4

**PREP**
10 Minutes

**COOK**
12 Minutes

**INGREDIENTS**
- 2 TBS extra virgin olive oil
- 1 cup cooked white rice
- 1/4 cup chopped onions
- 1/2 cup frozen mixed vegetables (or fresh of your choice)
- 1/4 cup frozen or fresh tightly packed spinach
- 1 or 2 eggs
- Salt to taste
- 1/4 tsp freshly ground black pepper
- Handful cilantro leaves chopped to garnish (optional)
1. Take a nonstick skillet and heat the oil at medium high heat.

2. Add onions and cook 2 minutes. Then add mixed vegetables, stir.

3. Cover and cook till tender crisp, approx. 5 mins.

4. Now add the spinach, salt and pepper and stir till mixed well. Lower the heat to medium low.

5. Now add the cooked rice and mix well.

6. Cover and let things steam, approx. 2 minutes, splash a few drops of water if needed.

7. Now create a well in the center of the skillet by moving all ingredients to the side. Crack open 1 or 2 eggs in the middle of the skillet and scramble the eggs while cooking. Once almost cooked, combine with the rest of the ingredients and stir well till incorporated.

8. Taste test for salt and pepper and add more if needed.

9. Turn off heat and garnish with cilantro.

Serve hot with or without add-on condiments like ketchup or a squeeze of lime.

This is a highly versatile and flexible recipe and works well with any leftovers/ingredients you have in your kitchen. Mix and match to your taste and enjoy!!
Strawberry Supreme
Submitted by Denise Kersten

SERVINGS
12

PREP
10 Minutes

COOK
10 Minutes

INGREDIENTS
1 Angel Food Cake
1-8oz brick of cream cheese, softened
1 cup sugar
1 cup milk
1-8oz tub of Cool Whip
1 pint sliced, sugared strawberries, frozen (can substitute sliced, fresh, sugared strawberries)
INSTRUCTIONS

1. Tear baked angel food cake into bite-sized pieces into a 9x13 casserole or cake pan.

Filling:

1. Cream together sugar and cream cheese.

2. Add milk. (I add slightly less milk so the filling is thicker. It’s delicious either way.)


4. Top with strawberries.

5. Chill until ready to serve. It is also very good (and patriotic!) with blueberries sprinkled on top of the strawberries.

Note: This dessert can be made low fat by substituting the low-fat versions for the cream cheese, milk, and cool whip.
## Spinach Rice
Submitted by Anuja Bugade

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### INGREDIENTS
- Large bowl of spinach leaves,
- 2 cups of rice,
- 2 cups vegetables of your choice (carrots, corn, green peas etc.)
- 1 onion
- 5-6 Bella mushrooms
- 2-3 green chilies
- Handful of cilantro
- Few mint leaves
- 1 tsp cumin seeds
- 1 tbsp ginger
- Garlic paste
- Garam masala (Indian spice powder),
- Paneer (Indian style cheese)/Tofu
- Cooking oil of your choice.
INSTRUCTIONS

Preparation:
1. Chop all the vegetables of your choice, mushrooms, onion, and cilantro.
2. Cut paneer/ tofu into small cubes.
3. Grind all the spinach leaves and chillies to fine paste.

For ginger garlic paste:
1. Take half inch ginger 3-4 garlic pods into a mortar pestle and ground it to paste/ add ginger and garlic to a grinder to make a paste out of it.
2. Wash rice in a container.

Directions to cook:
1. Add 2 tbsp of cooking oil to a cooking pan, add cumin seeds and let it splutter and then add onions, ginger garlic paste and mix it properly,
2. Let it cook till the onions turn translucent.
3. Now add the mint leaves, cilantro, garam masala powder and spinach paste, veggies except mushrooms to the pan.
4. Add 2 teaspoons of salt.
5. Mix and fry all the ingredients for 3 mins.
6. Add washed rice and 4 cups of water (double the amount of rice) and give it a mix.
7. Close the lid let it cook for 15- 20 mins till all the water is absorbed and rice is cooked and soft.
8. Sauté mushrooms and tofu separately in a tbsp of oil with some salt and pepper and mix it once the rice is cooked.

And that’s all, yummy spinach rice is ready! Serve hot with a salad of onions, tomatoes, cilantro and yogurt with some seasoning by the side.
Crazy Feta Dip
Submitted by Sabra Helton

INGREDIENTS

16 oz feta cheese (This recipe is best with fresh blocks of feta. If pre-crumbled is all that is available, it’s better to use a good brand that contains some moisture, such as Boar’s Head.)
1 head of garlic
3 jalapeño peppers
Zest of 1 lemon
Juice of 1/4 lemon
1/4 to 1/3 cup olive oil
INSTRUCTIONS

1. Preheat oven to 400°.

2. Chop off the tip of the head of garlic to expose the cloves. Drizzle with olive oil and wrap in foil.

3. Place jalapeños on a baking sheet and drizzle with olive oil. Add the wrapped garlic to the sheet, next to the jalapeños. Roast together for about 20 minutes, until peppers are browned and blistering.

4. While peppers and garlic are in the oven, crumble feta (if it isn’t pre-crumbled) into a bowl.

5. Remove peppers and garlic from oven. While still hot, place the peppers in a sandwich baggie or lidded container and let sit for about 10 minutes. This will make it easier to peel off the skins.

6. Scrape off jalapeño skins with a butter knife or spoon. Remove core and seeds, and chop into small pieces. Leave in some seeds if you like a little heat.

7. Remove foil from garlic, and squeeze out cloves onto a plate or cutting board. Mash with a fork.

8. Stir together feta with chopped peppers, mashed garlic, lemon zest, lemon juice, and olive oil. Start with ¼ cup of oil, and add a little more if it seems too dry.

9. Serve with pita chips. It's also delicious on a sandwich or as a dip with sliced cucumbers, and it tastes best after it’s had some time to sit in the fridge so the flavors can meld!

Cloverleaf Cookies
Submitted by Sue Peterson

SERVINGS
3.5 Dozen

PREP
1 Hour

COOK
10-12 Minutes

INGREDIENTS
3/4 cup brown sugar
1/2 cup sugar
1/2 cup butter
1/2 cup shortening
1/2 cup mini chocolate chips
1 oz semi-sweet chocolate, melted
1/4 cup chunky peanut butter
1 3/4 cup flour
1 tsp baking soda
1/2 tsp salt
1 1/2 tsp vanilla
1 egg

INSTRUCTIONS
1. Preheat oven at 375.
2. Cream brown sugar, sugar, butter and shortening until light and fluffy.
3. Blend in vanilla and egg.
4. Mix flour, baking soda and salt together separately and then mix in. Mix well.
5. Divide dough into three separate but equals parts.
6. Add chocolate chips to first part, peanut butter to second part and chocolate to the third.
7. Refrigerate for 1/2 hour.
8. Make small balls of each dough.
9. Place one of each type of dough per cookie to make a cloverleaf on ungreased cookie sheet or use parchment paper.
10. Bake for 10-12 minutes.

Kara’s Chicken Salad
Submitted by Kara Gregory

SERVINGS
4

PREP
15 Minutes

COOK
1 Hour

INGREDIENTS
4 raw, boneless, skinless chicken breasts
1/2 tsp kosher salt
1/2 tsp smoked paprika
1/2 tsp garlic powder
1 tsp fresh cracked pepper, divided
1 cup real mayonnaise
1/3 cup Dijon mustard
Juice of 2 medium lemons
10 green grapes, chopped in quarters
1/2 an Envy apple, chopped small and waiting in salted water
2 Tbsp red wine vinegar
1/2 yellow onion, chopped small
3 Tbsp minced garlic
1 cup chopped pecans, toasted (optional)

INSTRUCTIONS
1. Season the chicken breast with the salt, paprika, garlic powder and 1/2 tsp pepper and bake in the oven until fully cooked. Shred chicken.

2. Mix the mayonnaise, minced garlic, red wine vinegar, lemon juice, Dijon mustard and the other 1/2 tsp of pepper in a small bowl. Add more of any ingredient to adjust to your personal taste.

3. Add the mayonnaise mixture to the shredded chicken and mix to combine. Add onions, fruit and pecans and mix until incorporated.

4. Serve immediately with crackers or bread. Refrigerate any leftovers or until you can serve if making ahead.
Fried Pork Chops
Submitted by Leslie Watkins

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**INGREDIENTS**

1 package of thin pork chops
1.5 Cups flour
1.5 Tbsp paprika
1 tsp garlic powder
1 tsp onion powder
1.5 tsp salt
0.25 tsp pepper
2 eggs
2 Tbsp milk
Oil for frying
**INSTRUCTIONS**

1. In a gallon Ziploc bag, combine the flour, paprika, garlic powder, onion powder, salt, and pepper. Seal and shake the bag to mix well.

2. In a small bowl, whisk together the eggs and milk.

3. Pour oil into a frying pan or small skillet. Put in enough oil to halfway submerge the chops. Preheat the oil on medium heat.

4. Put a pork chop in the bag and coat with flour mixture. Remove the chop and dip it in the egg mixture. Put the chop back in the bag and coat with flour mixture again. Place the finished chop on a plate. Repeat until all pork chops are covered.

5. Place pork chops in the hot oil. Cook 2 minutes. Flip the chop and cook an additional 1-2 minutes, until the coating is a golden brown. Remove chops and place on a paper towel covered plate. Lightly salt if desired. Repeat until all chops are cooked.

*Thicker chops may need to be cooked longer. If your pork chops are very thick, fry until golden brown, then place in the oven at 350 for 5-10 minutes to finish cooking.*
Salted Caramel Chocolate Cake
Submitted by Hilary Anderson

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<tr>
<th>INGREDIENTS</th>
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<tbody>
<tr>
<td>3 Eggs, large</td>
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<tr>
<td>2 tbsp Caramel sauce, salted</td>
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<tr>
<td>2 3/4 cups All-purpose flour</td>
</tr>
<tr>
<td>1 1/2 tsp Baking powder</td>
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<tr>
<td>3 tsp Baking soda</td>
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<tr>
<td>1 cup Brown sugar, light packed</td>
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<tr>
<td>2 1/4 cups Cocoa powder, unsweetened</td>
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<tr>
<td>4 1/2 cups Confectioners' sugar</td>
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<tr>
<td>2 cups Granulated sugar</td>
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<tr>
<td>1 3/4 tsp Salt</td>
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<tr>
<td>1 Sea salt, Flaky</td>
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<tr>
<td>2 1/3 tbsp Vanilla</td>
</tr>
<tr>
<td>3/4 cup Vegetable oil</td>
</tr>
<tr>
<td>4 sticks 2 cups unsalted butter, unsalted</td>
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<tr>
<td>3 tbsp Heavy cream</td>
</tr>
<tr>
<td>1 1/2 cups Sour cream, full-fat</td>
</tr>
<tr>
<td>1/3 cup Whole milk</td>
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<tr>
<td>1 1/2 cups Water, hot</td>
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INSTRUCTIONS

For the chocolate cake

1. Preheat oven to 350°F. Cut out three 9-inch round segments of parchment paper to line your cake pans with. Spray each pan generously - sides and bottom – with nonstick cooking spray, then place the parchment paper cut out in the bottom of the pans and spray again. It’s important to make sure every bit of pan and paper are sprayed so your cakes don’t get stuck. Set pans aside.

2. In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, combine both sugars, flour, cocoa powder, baking soda, baking powder and salt; mix on low until dry ingredients are thoroughly combined. Use your hands to break up any large clumps, if needed.

3. In a separate bowl combine the eggs, egg yolks, sour cream, milk, oil and vanilla extract; mix until completely combined. Pour mixture into the dry ingredients and beat on low until just incorporated. Pour in hot water and continue mixing until completely combined; about 1 minute. The batter will quite thin.

4. Divide batter evenly among prepared pans. Bake in preheated oven for 30 minutes, or until a wooden toothpick or cake tester inserted in the center of a cake comes out clean or with just a few moist crumbs attached. Cool cakes for 10 minutes in the pan before removing from pans and transferring to a cooling rack; cool cakes completely before frosting.

For the chocolate frosting

1. In a stand mixer fitted with the paddle attachment, cream the softened butter on medium-speed until completely smooth; about 3 minutes.

2. Turn the mixer off and sift the powdered sugar and cocoa into the mixing bowl. Turn the mixer on the lowest speed and mix until the sugar/cocoa have been absorbed by the butter; about 2 minutes. Increase mixer speed to medium; add in vanilla extract, salt, heavy cream and salted caramel; beat for 3 minutes. If your frosting appears a little too thin, add a little more confectioners’ sugar; If your frosting needs to be thinner, add additional heavy cream, 1 tablespoon at a time.

Assembly

Using a serrated knife, carefully trim the raised top of each cake, making each one an even, level surface. Transfer 1 layer to a large plate or cake stand. Spread a thin layer of frosting on top, then add a 1/2 cup of caramel; top with another cake layer, and repeat, thinly spread it with a layer of frosting, then adding a 1/2 cup of caramel. Top final cake layer and place cake in the fridge to set for 1 hour. Once set, finishing frosting the top and sides of the cake. Sprinkle with sea salt. Slice and serve, or keep refrigerated for up to 5 days.

# Flan de Leche

Submitted by Lisa Reyes

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## INGREDIENTS

- 2 ½ cups sugar
- 3 cups whole milk, or 2 cups whole milk and 1 cup heavy cream
- 2 strips lemon zest
- ¼ Teaspoon salt
- 6 large eggs
- 2 egg yolks
- ½ teaspoon pure vanilla extract
INSTRUCTIONS

1. Make caramel: Pour 1 cup sugar and 2 tablespoons water into a saucepan, preferably one that is white or light-colored inside. Place over medium heat and bring to a boil, swirling the pan to combine the sugar and water. Do not stir. Let boil until deep amber in color, swirling the pan occasionally to caramelize evenly, about 10 minutes total. Watch the pan carefully after the mixture starts turning golden; it will quickly become light brown, then amber, then dark amber.

2. Immediately pour caramel into a 9- by -5-inch loaf pan and swirl to coat the bottom evenly. Set aside to harden.

3. Heat oven to 325 degrees.

4. In a saucepan or microwaveable bowl or pitcher, combine milk, lemon zest, salt and remaining 1 1/2 cups sugar. Over low heat or in the microwave, heat through, stirring to melt the sugar. Set aside.

5. In a blender (or using a hand blender in a pitcher), combine eggs, egg yolks and vanilla. Blend until smooth.

6. Remove the lemon zest strips from the hot milk mixture. With the blender running, gradually pour the milk mixture into the eggs. Go very slowly at first so that the eggs don’t cook from the heat of the milk. Blend just until smooth. Pour egg-milk mixture into the caramel-lined pan.

7. Place a 9- by- 13-inch baking dish in the lower third of oven. Carefully place the loaf pan in the baking dish. Pour hot tap water into the baking dish until it comes about halfway up the sides of the loaf pan. (Don’t worry if the oven seems to be losing heat; the flan will adjust.)

8. Bake 55 to 65 minutes, until flan is set but still jiggly in the center. Remove flan from water bath and cool on a rack for 30 minutes. Refrigerate, uncovered, until cold and firm, at least 8 hours or up to 3 days. The caramel will soften as it sits.

9. To unmold, run a thin sharp knife around the edges. Center a flat-bottomed platter or serving dish with a rim on top of the pan and, holding both, carefully flip the pan and plate together. The flan will fall onto the plate with a squelch; lift off the pan and let the caramel run all over the top. (If the flan doesn’t come out, flip it back over and rest the bottom of the pan on a hot wet kitchen towel for a few minutes, to melt the caramel.) Serve chilled, in slices.
Perfect Buttermilk Pancakes
Submitted by Lisa Reyes

**SERVINGS**
4-6

**PREP**
45 Minutes

**COOK**
20-30 Minutes

**INGREDIENTS**
- 2 cups all-purpose flour
- 3 tablespoons sugar
- 1 ½ teaspoons baking powder
- 1 ½ teaspoons baking soda
- 1 ¼ teaspoons kosher salt
- 2 ½ cups buttermilk
- 2 large eggs
- 3 tablespoons unsalted butter, melted
- Vegetable, canola or coconut oil for the pan

**INSTRUCTIONS**
1. Heat the oven to 325 degrees. Whisk flour, sugar, baking powder, baking soda and kosher salt together in a bowl. Using the whisk, make a well in the center. Pour the buttermilk into the well and crack eggs into buttermilk. Pour the melted butter into the mixture. Starting in the center, whisk everything together, moving towards the outside of the bowl, until all ingredients are incorporated. Do not overbeat (lumps are fine). The batter can be refrigerated for up to one hour.

2. Heat a large nonstick griddle or skillet, preferably cast-iron, over low heat for about 5 minutes. Add 1 tablespoon oil to the skillet. Turn heat up to medium–low and using a measuring cup, ladle 1/3 cup batter into the skillet. If you are using a large skillet or a griddle, repeat once or twice, taking care not to crowd the cooking surface.

3. Flip pancakes after bubbles rise to surface and bottoms brown, about 2 to 4 minutes. Cook until the other sides are lightly browned. Remove pancakes to a wire rack set inside a rimmed baking sheet, and keep in heated oven until all the batter is cooked and you are ready to serve.

Queso with Beef Picadillo
Submitted by Lisa Reyes

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## INGREDIENTS

### Picadillo
- ½ pound ground beef
- ¼ cup diced yellow onion
- 2 cloves garlic, minced
- 1 tablespoon chili powder
- ½ teaspoon ground cumin
- ½ teaspoon dried oregano
- ½ teaspoon kosher salt

### Queso
- 2 tablespoons unsalted butter
- ¼ cup diced yellow onion
- 4 jalapenos, seeded and finely diced
- 2 tablespoons cornstarch
- 2 cloves garlic, minced
- 2 cups of chicken broth
- 1 pound yellow American cheese, shredded
- 1 teaspoon ground cumin
- ½ teaspoon kosher salt
- ¼ teaspoon cayenne
INSTRUCTIONS

1. To make the picadillo, heat a large skillet over medium-low heat. Add the beef and onion and cook, stirring occasionally, until the meat is lightly browned, about 10 minutes. Stir in the garlic, chili powder, cumin, oregano, and salt and continue to cook until the meat is well done, about 5 minutes longer. Taste and adjust the seasonings, if you like. Drain any excess grease from the picadillo.

2. To make the queso, in a medium saucepan, melt the butter over medium-low heat. Add the onion and jalapenos and cook until softened, about 5 minutes. Add the garlic and cook for 30 seconds longer.

3. Whisk together the cornstarch and chicken broth until well combined, then pour into the pan. Bring to a simmer, stirring constantly, and cook for a couple of minutes, until the mixture begins to thicken. Add the cheese, turn down the heat to low, and cook, stirring, until the cheese has melted. Stir in the cumin, salt, and cayenne, then taste and adjust the seasonings, if you like.

4. Transfer the queso to a serving bowl, a small slow cooker, or a chafing dish over a flame. Spoon the picadillo into the center of the queso, then top with pico de gallo. Serve warm with tortilla chips.

Cream Filled Pumpkin Muffins
Submitted by Ashley Reed

SERVINGS
12

PREP
30 Minutes

COOK
18 Minutes

INGREDIENTS

Muffins
½ cup oil
1 teaspoon baking soda
1 ½ cup sugar
1 teaspoon cinnamon
2 eggs
¾ teaspoon nutmeg
1 can pumpkin (canned)
¾ teaspoon ginger
½ cup water
1 ½ cup flour
¼ teaspoon salt
Muffin cup liners

Cream Cheese Filling
4 oz cream cheese
1 cup powdered sugar
¼ cup butter
1 teaspoon vanilla

INSTRUCTIONS

1. Preheat oven to 350°.
2. Mix oil and sugar well. Beat in eggs, pumpkin and water.
3. Mix in all dry ingredients until well combined.
4. Line a 12 cup muffin pan with liners and fill cups to ¾ full.
5. Bake for 18 minutes. Let cool.
6. Cream butter and cream cheese until smooth.
7. Add vanilla and sugar.
8. Put icing into piping bag fitted with a start tip. Insert tip into center of each cupcake and fill.
Pecan Pie
Submitted by Ashley Reed

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**INGREDIENTS**

- 5 eggs
- 1 ½ cups light karo syrup
- 1 ½ cups sugar
- ¼ cup melted butter
- 1 ½-2 cups chopped pecans (I buy the pecan bits)
- 1 teaspoon vanilla
- 2 pie crusts (Pillsbury crusts work fine)

**INSTRUCTIONS**

1. Melt your butter and then mix all ingredients together.
2. Pour mixture into unbaked pie crusts.
3. Bake at 450 degrees for 10 minutes, reduce heat to 350 degrees, and then bake for 45 minutes.
Stromboli
Submitted by Carrie Witzel

SERVINGS
10

PREP
35 Minutes

COOK
20-25 Minutes

INGREDIENTS
1 Box Pillsbury Hot Roll (Or any other dough mix, frozen dough works also)
2 packages provolone cheese slices
2 - 8oz pkgs shredded mozzarella cheese
1 pkg pepperoni slices
2 lbs Italian sausage
1 egg to brush on Stromboli
1 Jar Spaghetti Sauce or homemade sauce
INSTRUCTIONS

1. Preheat oven to 350˚. Line large baking sheet with foil and spray w/cooking spray, set aside.

2. Make Hot Roll mix according to directions on box. Let rise.

3. While Hot Roll mix is rising, cook sausage, drain and let cool.

4. Once Hot Roll mix has risen, roll out dough into large circle, do not go to thin.

5. Layering Process:

1st Layer- Provolone cheese in single layer, edge to edge

2nd Layer-Spread out cooled cooked sausage, edge to edge

3rd Layer-Spread out shredded mozzarella, edge to edge

4th Layer-Pepperoni slices in single layer, edge to edge

6. Roll dough tightly into a log shape and tuck in edges. Put on baking sheet.

7. Brush egg over Stromboli roll.

8. Use knife and make slits in dough about ½” apart across top of Stromboli, slits should not be edge to edge….kind of in the middle.

9. Bake until dough is browned...medium brown to make sure dough in middle is cooked. Heat up spaghetti sauce to serve on side.

***You do not have to stick with the cheeses and meats I listed. You can put any toppings on that you like.